

(2) juice having a pH value of 3.0 or more adjusted, not by addition of an agent to neutralize citric acid but by reducing citric acid content by from 50 to 100% by weight, or

(3) a mixture of (1) and (2); and

(b) a dilution of (a);

wherein the reducing of citric acid content in (2) has been effected by

(i) adding calcium carbonate to the member to precipitate calcium citrate and removing the calcium citrate or

(ii) contacting the member with an anion exchange member to remove citric acid therefrom.

Please amend claim 29 as follows:

29. (Amended) The method according to claim 21 wherein one member selected from the group consisting of lemon juice, lime juice, yuzu juice, kabosu juice, sudachi juice and shii kuwasa juice, wherein each juice has a citric acid content of 3 to 8% by weight, is further added one time or several times in the latter half of the acetic acid fermentation.

Please amend claim 31 as follows:

31. (Amended) The method according to claim 21 wherein after the acetic acid fermentation, the fruit vinegar is

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I3 subjected to ultra filtration.
